














KEY

-  Vegetarian Option
-  Contains Nuts
-  Contains Dairy
-  Contains Beef
-  Contains Eggs
-  Contains Seafood

Cold Mezzeh

-   **WASABI HUMMUS**
-   **EGGPLANT MUTTABEL**
-  **VINE LEAVES**
-  **GARLIC LABNEH**
-  **FATTOUSH**
-  **TABBOULEH**

Hot Mezzeh

-    **SELECTION OF HOT MEZZEH**

Deep fried kibbeh, meat samboussek, cheese rokak, spinach fattayer

Main Course










-  **MIXED GRILL**

Selection of lamb kofta, veal kebab, shish tawook served with Lebanese rice and grilled vegetables

Lebanese Delights

-   **PISTACHIO BAKLAVA WITH CREAM**

Cold Mezzeh

-   **WASABI HUMMUS**
-   **EGGPLANT MUTTABEL**
-  **VINE LEAVES**
-  **GARLIC LABNEH**
-  **FATTOUSH**
-  **TABBOULEH**
-  **RAHEB SALAD**

Hot Mezzeh

-    **SELECTION OF HOT MEZZEH**

Deep fried kibbeh, meat samboussek, cheese rokak, spinach fattayer

CHICKEN LIVER

Sautéed chicken liver with lemon, garlic, mint, pomegranate

SAUSAGE

Pan fried lamb sausage with garlic, coriander, lemon sauce, tomatoes

Main Course

-  **MIXED GRILL**



Selection of lamb kofta, veal kebab, lamb chops, shish tawook served with Lebanese rice and grilled vegetables

Lebanese Delights

-   **MILK PUDDING WITH SEASONAL FRESH FRUITS**

Milk pudding with rose water

Cold Mezzeh

-   **WASABI HUMMUS**
-  **EGGPLANT MUTTABEL**
-   **VINE LEAVES**
-  **GARLIC LABNEH**
-  **FATTOUSH**
-  **TABBOULEH**
-  **RAHEB SALAD**
-  **ROCCA CHEESE SALAD**

Hot Mezzeh

-    **SELECTION OF HOT MEZZEH**

Deep fried kibbeh, meat samboussek, cheese rokak, spinach fattayer

CHICKEN LIVER

Sautéed chicken liver with lemon, garlic, mint, pomegranate

SAUSAGE

Pan fried lamb sausage with garlic, coriander, lemon sauce, tomatoes

-    **ARAYESS TOCHKA**

Grilled Lebanese bread, stuffed with minced meat, halloumi cheese, onions, tomatoes, pine nuts

-  **BATATTA HARRA**

Fried potato cubes marinated with coriander, garlic, lemon juice, spices

Main Course










-  **MIXED GRILL**

Selection of lamb kofta, veal kebab, lamb chops, shish tawook served with Lebanese rice and grilled vegetables

Lebanese Delights

MILK PUDDING WITH SEASONAL FRESH FRUITS

Cold Mezzeh

-   **WASABI HUMMUS**
-  **EGGPLANT MUTTABEL**
-  **VINE LEAVES**
-  **GARLIC LABNEH**
-  **FATTOUSH**
-  **TABBOULEH**
-  **RAHEB SALAD**
-  **ROCCA CHEESE SALAD**

Hot Mezzeh

-    **SELECTION OF HOT MEZZEH**

Deep fried kibbeh, meat sambousek, cheese rokak, spinach fattayer

CHICKEN LIVER

Sautéed chicken liver with lemon, garlic, mint, pomegranate

SAUSAGE

Pan fried lamb sausage with garlic, coriander, lemon sauce, tomatoes

-    **ARAYESS TOCHKA**

Grilled Lebanese bread, stuffed with minced meat, halloumi cheese, onions, tomatoes, pine nuts

-  **BATATTA HARRA**

Fried potato cubes marinated with coriander, garlic, lemon juice, spices

Main Course









-  **SEAFOOD MIXED GRILL**

Selection of shrimps, salmon, calamari, lobster, white perch served with Lebanese rice and grilled vegetables

Lebanese Delights

-  **WARM APPLE NOUGAT WITH CINNAMON ICE CREAM**

COLD MEZZAH

-   **TAHINI HUMMUS** 80
Chickpeas, sesame paste, lemon juice, garlic, olive oil
-   **WASABI HUMMUS** 85
Chickpeas, sesame paste, lemon juice, garlic, olive oil, wasabi
-   **AVOCADO HUMMUS** 85
Chickpeas, sesame paste, lemon juice, garlic, olive oil, avocado, basil, cherry tomatoes, pine nuts
-   **MOUTABEL** 80
Grilled eggplants, sesame paste, lemon juice, garlic, olive oil
-    **MOUTABEL CHEF STYLE** 75
Grilled eggplants, sesame paste, lemon juice, garlic, olive oil, tomato coulis, molasses, pine nuts, chili paste
-  **VINE LEAVES** 90
Vine leaves stuffed with rice, parsley, tomatoes, onions, mint, lemon, olive oil
-  **MOUJADARA MOUSAFFEYA WITH OIL** 85
Mashed black lentil with wheat topped with fried onions
-  **MOUSSAKA** 85
Fried eggplant, tomato sauce, boiled chickpeas, onions and spices

OUR HOME MADE DAIRY PRODUCTS

 	PAPRIKA CHEESE	85
White cheese with tomatoes, onions, capsicum, spices, paprika, olive oil		
  	PAN FRIED SHANKLISH	100
Goat cheese marinated with thyme, onions, parsley, tomatoes crusted with pistachio served warm with grilled vegetable coriander pesto		
	GARLIC LABNEH	85
Thick yoghurt, fresh chopped garlic, dried mint, olive oil, walnuts		
  	THYME LABNEH	90
Thick yoghurt, dried thyme, sesame, onions, olive oil, walnuts		
  	PASTRAMI LABNEH	95
Thick yoghurt, pastrami, dried mint, olive oil, walnuts		
  	EGGPLANT MOUFASSEKH WITH MILK	90
Fried eggplant with yoghurt, mint, garlic, sumac, chili		

TRADITIONAL LEBANESE SALAD












	ARABIC SALAD	90
	Cucumber, lettuce, tomatoes, mint, lemon, olive oil, garlic, onions	
	RAHEB SALAD	90
	Grilled eggplant chopped with green peppers, fresh tomatoes, onions, mint, garlic, lemon and olive oil	
 	ROCCA CHEESE SALAD	120
	Ruccola salad with tomatoes, onions, lemon, garlic, halloumi cheese	
	FATTOUSH	90
	Lettuce, tomatoes, cucumbers, green peppers, radish, onions, crispy bread, sumac, lemon and vinegar	
	TABOULEH	90
	Medley of chopped parsley, tomatoes, onions, fresh mint, cracked wheat with lemon juice and olive oil	
	KEBBEH NAYEH	200
	Lebanese steak tartar with cracked wheat, spices, olive oil, onions, fresh mint	
	HABRA NAYEH	230
	Lebanese steak tartar with spices, olive oil, onions, fresh mint, aioli sauce	
	SALMON KEBBEH NAYEH	220
	Lebanese fresh salmon steak tartar with cracked wheat, capers, spices, olive oil, onions, fresh mint	

SOUP

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|  | LENTIL SOUP | 85 |
| | Traditional lentil soup served with Lebanese croutons | |
|   | TOMATO SOUP | 85 |
| | Lebanese tomato soup, coriander, pine nuts | |
|  | VEGETABLE SOUP | 85 |
| | Clear vegetable soup, vermicelli, cinnamon | |
|  | CREAMY MUSHROOM SOUP | 115 |
| | Mushrooms, cream, sautéed onions, parsley | |
|   | SHRIMP AND WHEAT SOUP | 160 |
| | Shrimp bisque with wheat, fresh cream, coriander, sautéed shrimps | |

HOT MEZZEH

- 🍴 **KEBBEH ERASS** (Four pieces) 95
Minced lamb meat with cracked wheat filled with minced meat, pine nuts and spices served on a bed of Raheb salad (Four pieces)
- 🍴 **MEAT SAMBOUSSEK** (Four pieces) 95
Puff pastry stuffed with minced lamb meat and pine nuts
- 🍴 🥛 **CHEESE ROKAK** (Four pieces) 95
Filled with white cheese, mint, onions and walnuts
- 🍴 🍷 🍴 **PASTRAMI ROKAK** (Four pieces) 120
Filled with white cheese, pastrami and walnuts
- 🍴 🍴 **SPINACH FATTAYER** (Four pieces) 75
Puff pastry stuffed with spinach, fresh mint, walnuts, sumac, pine nuts
- CHICKEN WINGS** 75
Sautéed chicken wings with coriander, garlic, lemon
- 🍴 🍴 **FALAFEL** (Four pieces) 65
Fried patty of chickpeas and broad beans, herbs, spices, tahini sauce
- 🍴 **HUMMUS WITH AWERMA** 175
Chick pea purée, sesame paste, pan fried lamb meat and pine nuts
- 🍴 **EGGS WITH AWERMA** 145
Fried organic eggs, pan fried lamb meat, pine nuts, spices
- CHICKEN LIVER** 105
Sautéed chicken livers with lemon, garlic, mint and pomegranate

	CHICKEN LIVER WITH CREAM	120
	Sautéed chicken liver with lemon, garlic, mint, fresh cream, apple vinegar	
	SAUSAGE	115
	Pan fried lamb sausage with garlic, coriander, lemon sauce, tomatoes	
	FRIED HALLOUMI	140
	Fried breaded halloumi cheese	
 	GARLIC SHRIMPS	175
	Sautéed shrimps, garlic, green chili pepper, hot sauce	
 	ARAYESS	170
	Lebanese bread stuffed with grilled minced meat, onions, tomatoes, pine nuts	
	ARAYESS KELLAJ	125
	Lebanese bread stuffed with cheese, smoked turkey	
  	ARAYESS TOCHKA	185
	Grilled stuffed Lebanese bread with minced meat, halloumi cheese, onions, tomatoes, pine nuts	
	BATATTA HARRA	95
	Fried potato cubes marinated with coriander, garlic, lemon juice, spices	





FROM THE CHARCOAL GRILL

Selection of Seafood

-  **GRILLED SHRIMPS** 485
Jumbo shrimps marinated in garlic, spices, olive oil, lemon
-  **GRILLED FISH** 320
Sea bass skewers marinated with garlic, spices, olive oil, lemon
-  **SHABAKET AL SAYAD** 750
Selection of grilled mixed seafood,
calamaris, sea bass, salmon, shrimps, lobster

All seafood items are served with grilled vegetables, antakli bread and garlic mayonnaise

Selection of Poultry

-  **SHISH TAWOOK** 260
Marinated chicken with tomatoes, garlic and spices
-  **GRILLED CHICKEN** 245
Half boneless chicken marinated with tomatoes, garlic, spices
-   **DEJAJ MOUSSAKHAN** 245
Marinated grilled chicken wrap, Lebanese bread, onions, sumac, pine nuts

All chicken items are served with grilled vegetables, antakli bread and garlic mayonnaise

FROM THE CHARCOAL GRILL

Selection of Lamb and Veal

LAMB CASTALETTA	470
Char grilled lamb cutlets, herbs, onions	
 VEAL KEBAB AND KOFTA	260
Char grilled veal loin, minced veal skewers marinated with herbs, onions	
LAMB KEBAB AND KOFTA	260
Char grilled lamb and minced lamb kofta seasoned with parsley, onions, spices	
CHERRY LAMB KOFTA	225
Char grilled minced lamb meat, onions, parsley, spices, cherry sauce	
 MIXED GRILL	380
Selection of lamb kofta, veal kebab, lamb chops, shish tawook	
 BEEF FILLET	575
Char grilled beef medallion	
LAMB SHANK	320
Char grilled lamb shank marinated with spices and onion juice served with mashed beetroot	

All meat items are served with grilled vegetables, antakli bread and garlic mayonnaise

TRADITIONAL LEBANESE HOT DISHES

🍴 🍷	SAMAK SAYADIA	280
	Baked sea bass, brown rice, gravy sauce, pine nuts	
	OKRA WITH LAMB TAGIN	205
	Stewed lamb with tomatoes, onions, garlic, coriander, okra, vermicelli	
	SPINACH WITH LAMB TAGIN	205
	Stewed lamb, tomatoes, onions, garlic, coriander, spinach, vermicelli rice	
🍴 🍷	STUFFED LAMB	320
	Braised lamb shank, served with minced meat Lebanese rice, gravy sauce, mixed nuts	
🍴 🍷	KEBBEH LABANEAH	180
	Fried Kebabeh with yoghurt sauce, mint, garlic, pine nuts, vermicelli rice	

FATTAH CORNER

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| 🍷 🍷 | HUMMUS FATTAH | 125 |
| | Chickpeas with garlic, yoghurt, crispy Lebanese bread, pine nuts | |
| 🍷 🍷 | EGGPLANT FATTAH | 135 |
| | Chickpeas with garlic, yoghurt, crispy Lebanese bread, pine nuts, eggplant ground meat | |
| 🍷 🍷 | CHICKEN FATTAH | 140 |
| | Chickpeas with garlic, yoghurt, crispy Lebanese bread, chicken, pine nuts | |
| 🍷 🍷 🍷 | KNUCKLE FATTAH | 225 |
| | Chickpeas with garlic, yoghurt, crispy Lebanese bread, veal knuckles, pine nuts | |
| 🍷 🍷 | LAMB SHANK FATTAH | 225 |
| | Chickpeas with garlic, yoghurt, crispy Lebanese bread, lamb shank, pine nuts | |

CLAY POTS

 **SEAFOOD** 410

Marinated seafood, sautéed vegetables, tomatoes, spices, coriander

 **BEEF** 335

Marinated beef shank, sautéed vegetables, tomatoes, spices, coriander

CHICKEN 265

Marinated chicken leg, sautéed vegetables, tomatoes, olives, spices, coriander

DAOUD BASHA 200

Marinated ground lamb, sautéed vegetables, tomatoes, spices, coriander

SIDE ORDERS

 White rice 50

 French fries 60

  Lebanese basmati rice with minced meat and nuts 85

LEBANESE DELIGHTS

🍷 🍹	GAZAL BEIRUT	115
	Lebanese cotton candy with mastic ice cream	
🍷 🍹	CHEESE HALLAWA	90
	Cheese stuffed with pistachio semolina and covered in syrup	
🍷 🍹	PISTACHIO BAKLAVA	90
	Baklava with pistachios, cream and syrup	
🍷 🍹	MEHALABIA WITH BERRIES AND MERINGUE	90
	Fresh milk cream, sugar, cornstarch with berries	
🍷 🍹	CHOCOLATE BAKLAVA WITH CONDENSED MILK	90
	Crispy baklava with chocolate	
🍷 🍹	WARM APPLE NOUGAT WITH CINNAMON ICE CREAM	95
	Caramelized apple on coconut tart	
	FRESH FRUITS	95
	Sliced seasonal fresh fruits	

